

Ventless Countertop CPG High-Speed Impingement Ovens



351HSIOH, 351HSIOH2

REVISED 01/2025

User Manual



This manual contains all the information for you to install and use your equipment correctly and get the best performance results with quality and safety.

We recommend you read and follow all the guidelines contained therein and keep the manual in a suitable place for future reference.

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Conforms to UL STD. 197 & 923
Conforms to NSF/ANSI STD. 4
Certified to CSA STD C22.2 #109 & 150

Safety Information

WARNING RISK OF ELECTRIC SHOCK AND/OR INJURY

- Turn off and unplug before cleaning or servicing.
- If the equipment malfunctions, disconnect it and contact an authorized service center. DO NOT attempt repairs yourself.
- Stop using the appliance if electrical wires are damaged.
- The exterior of this unit gets hot while operating; use caution when touching.
- Use caution with hands, fingers, and objects near pinch points.
- The oven must be cleaned regularly to prevent surface deterioration, which can adversely affect the life of the appliance and possibly result in a dangerous situation.

CAUTION

- It is recommended that the oven operator always wear thermal protection gloves and an apron to prevent burns when in contact with the oven chamber and possible spillage of the contents of the trays.
- The panel must be operated with fingers only. The use of any instrument may damage the equipment and jeopardize the operator's safety.
- To avoid burns, do not use containers with liquids or substances that may become liquids when heated.
- Ensure proper clearances and installation heights are met. See clearance instructions on page 8.
- Remove metal or plastic sealing wires from bags inserted in the equipment. Do not use plastic utensils.
- Do not allow children to use or operate this equipment.
- Do not use this equipment if it is damaged, especially if the door is not closing properly.
- Do not place any object between the inner cavity and oven door that might obstruct the door from closing.
- Do not let the power cord hang over the edge of the table or counter.
- Do not use water jet or steam cleaner for cleaning. See proper cleaning instructions on page 28.
- The oven must have an exclusive circuit breaker.
- Do not immerse the power cable or connect water to the unit.
- Use this equipment only for the functions described in this manual.
- Keep the power cord away from heated surfaces.
- If the power cord is damaged, it must be immediately replaced by an authorized technician to avoid shock hazards.
- Only qualified personnel should open the equipment panel.
- Do not allow food residue or other debris to accumulate on the surface of the door and hinge to avoid damaging the equipment.
- Excess fat should be removed during cooking and before lifting heavy containers from the oven.
- When heating food in paper containers, pay attention to the oven due to the possibility of combustion/ignition.
- In case of glass breaking inside the oven, dispose of the food at time of breaking.

RESTRICTIONS OF USE

- **WARNING:** Do not use corrosive chemicals or vapors in this device. This type of oven is specifically designed to heat, gratin, or finish food that has already undergone some cooking process. It is not suitable for cooking food or products in general. It is not designed for industrial or laboratory use.
- Never use the device to heat alcohol.
- Alcohol can catch fire more easily if overheated. Be careful and do not leave the device unattended.
- If smoke is observed, turn off the device. Disconnect or isolate it from the power supply and keep the door closed to muffle the flames.

GENERAL RECOMMENDATIONS FOR CLEANING

- The cooking chamber of the equipment must be cleaned daily. Failure to keep the equipment clean can lead to surface deterioration, which can adversely affect the life of the appliance and possibly result in a hazardous situation.
- The equipment shall be disconnected from the mains during maintenance and replacement of parts. It is not necessary to disconnect the equipment from the power supply during daily cleaning of the equipment.

SAFETY RISK: CLEANING CHEMICALS

DANGER	SITUATION/LOCATION	PREVENTION
Risk of chemical burns or irritation of the skin, eyes, and respiratory system due to contact with cleaning chemicals and their fumes.	For all cleaning actions.	<ul style="list-style-type: none">• Do not let cleaning chemicals come into contact with your skin or eyes.• Do not heat the appliance if there are cleaning chemicals inside.• Don't breathe in the chemical spray.• Use personal protective equipment (PPE).
	When corrosive cleaning chemicals are used.	<ul style="list-style-type: none">• Strictly follow the steps to cleaning on page 28.

SAFETY RISK: HEATING

DANGER	SITUATION/LOCATION	PREVENTION
Risk of chemical burns from hot surfaces.	Inside the entire cavity, including all parts that are or have been inside during cooking, such as racks, containers, baking sheets, etc.	<ul style="list-style-type: none">• Before starting cleaning tasks, allow the cavity to cool below 149°F (65°C).
	Inside the equipment door.	<ul style="list-style-type: none">• Use personal protective equipment (PPE).

SAFETY RISK: ELECTRIC POWER

DANGER	SITUATION/LOCATION	PREVENTION
Risk of electric shock by energized parts.	<ul style="list-style-type: none"> Under the covers. On the operating panel. Along the power cord. 	<ul style="list-style-type: none"> Work on the electrical system must be performed only by qualified electricians of an authorized service company. Make sure that all electrical connections are in perfect condition and securely fixed before putting the equipment into use.
	In the equipment and adjacent metal parts.	<ul style="list-style-type: none"> Before preparing the equipment for use, make sure that the equipment is connected to an equipotential compensation system (UE).
	If the equipment is on wheeled supports and starts to move accidentally with the power supply switched off.	<ul style="list-style-type: none"> When operating the equipment, always engage the safety lock on the wheels. Check daily that the wheel locks are activated before starting the operation.
Risk of electrical shock caused by a short circuit.	If the equipment comes into contact with water.	<ul style="list-style-type: none"> Do not wash the outer box with water. Always keep the USB cover closed while cleaning.

SUITABLE UTENSILS/CONTAINERS

TYPE	ALLOWED	NOTES
Plastic Containers	NO	
Paper, Cardboard, etc. Containers	YES	Use ONLY disposables that are compatible with temperatures reached by the oven (536°F / 280°C).
Tethers and Labels	NO	During the cooking process, no utensils such as probes, cutlery, straps, or labels may be in the oven.
Cutlery	NO	
Temperature Probes	NO	

USE RECOMMENDATIONS

CAUTION



This equipment is not intended for use by people (including children) with reduced physical, sensory, or mental capabilities, or that have not been properly trained to operate the unit.



Do not use the oven handle to move the equipment. The oven must be moved exclusively from its sides.



Do not use the equipment door as support. It will cause unevenness of the door and equipment malfunction.



The oven door is only intended for sealing microwaves during cooking. Using the door for any other purpose not described in this manual may void the warranty.

IDENTIFICATION OF SYMBOLS USED IN THIS MANUAL



DANGER! THREAT OR RISK THAT MAY CAUSE SERIOUS INJURY OR DEATH



CAUTION!



WARNING: FIRE RISK - TO REDUCE THE FIRE RISK, DO NOT REMOVE THIS COVER. NO USER-SERVICEABLE PARTS INSIDE. REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY.



WARNING: RISK OF ELECTRIC SHOCK - TO REDUCE THE RISK OF ELECTRIC SHOCK, DO NOT REMOVE THIS COVER. NO USER-SERVICEABLE PARTS INSIDE. REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY.



WARNING: BURN RISK - DO NOT TOUCH ANY PART WITH THIS SYMBOL WHILE THE OVEN IS IN OPERATION.



WARNING: RISK OF BURN FROM SPILLING HOT LOAD - TO AVOID BURNS, DO NOT USE CONTAINERS WITH LIQUIDS OR KITCHEN PRODUCTS THAT BECOME LIQUIDS BY HEATING UP TO A BOILING POINT.



GROUNDING SYMBOL



EQUIPOTENTIAL SYMBOL



USE TIPS AND INFORMATION

Installation Instructions


ELECTRICAL INSTALLATION



- Always follow the installation instructions in the instruction manual or the product's spec sheet.
- The installation of the oven must be done with the necessary care to avoid problems and damage to the equipment and to guarantee its full use.
- This equipment must be installed by an authorized technician.
- The equipment **MUST** be grounded.
- The oven must have an exclusive circuit breaker.
- Do not immerse the power cable or connect water to the unit.
- Keep the power cord away from heated surfaces.
- If the power cable is damaged, it must be immediately replaced by an authorized technician to avoid shock hazards.
- Only qualified personnel should open the equipment panel.
- There is an equipotential point on the rear panel of the oven.
- Use pressure cables to prevent movement of the power cable.
- In case the oven voltage is 380V, a neutral cable (independent of the ground) must be available.
- Ensure that the electrical characteristics of the power grid are in accordance with the technical specifications located on the identification tag label located on the front bottom cover of the unit. The power grid is the customer's responsibility.
- The unit must be properly grounded to avoid electric shock.
- The circuit breaker should be located no more than 70 13/16" away from the unit.
- **NOTE:** This equipment has a connector to interconnect it with other equipment. This connector is intended to keep several devices with the same electrical potential, not necessarily for the grounding of a local connection. This connector on the back of the device is identified by the symbol on the right.



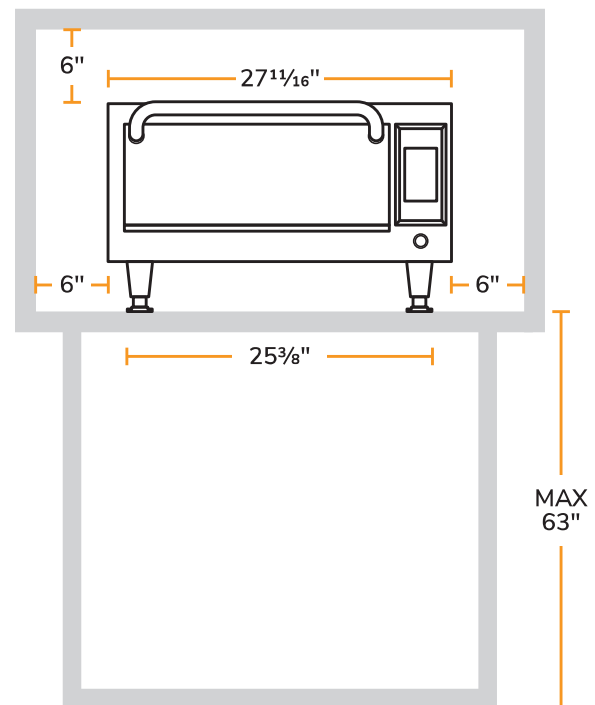
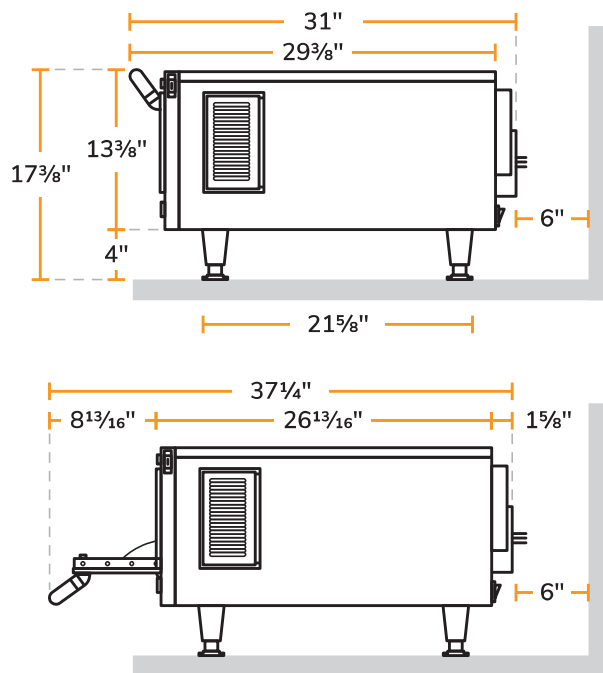
SPECIFICATIONS

VOLTAGE	PHASE	HZ	POWER	AMPS	CABLE	PLUG TYPE
208V	Single	60 Hz	5,600W	30A	3x10 AWG	 NEMA 6-30P
240V	Single	60 Hz	7,200W	30A		

GENERAL INSTRUCTIONS

- The oven must be installed on a surface or counter that supports its weight of approximately 148 lb. (67 kg).
- Do not obstruct the air inlets and outlets at the bottom of the oven.
- The oven must not be positioned near stoves, deep fryers, hot plates, and other equipment that release fat, fumes, and heat. The ventilation, electrical panel, and motor vents must be far from these heat sources to prevent damage to the electrical system of the equipment.
- The oven must be installed in a leveled and well-ventilated area.
- The installation of the equipment in a non-suitable place can result in the loss of warranty.

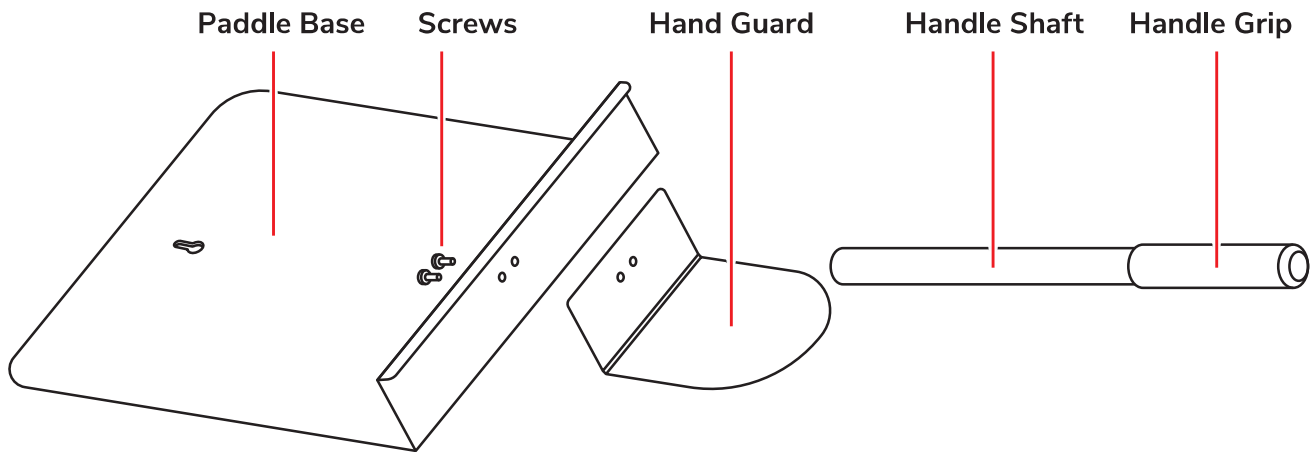
DIMENSIONS & CLEARANCES



CHAMBER DIMENSIONS	
CAPACITY	0.65 cu. ft
HEIGHT	3 5/8" / 93 mm
WIDTH	18 1/8" / 460 mm
DEPTH	17 1/8" / 435 mm

PADDLE ASSEMBLY

- Use the included Allen wrench to assemble the paddle.



GENERAL RECOMMENDATIONS



- Do not use this product near water, a kitchen sink, wet places, or near a swimming pool.



- If accumulated residue inside the oven burns, keep the oven door closed, turn off the electrical power at the oven's exclusive circuit breaker and unplug the oven.



- Do not use the inside of the oven to dry clothes or store clothes.

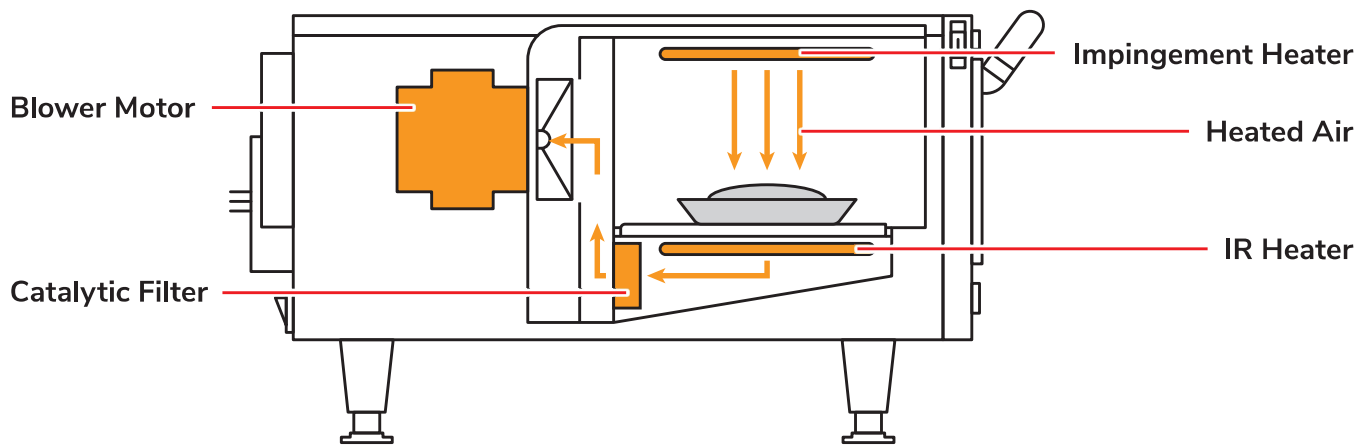


- If the oven door is damaged, it must not be operated until it is repaired by a qualified person.

- If there is a power failure during any process in the oven, the operation will be lost (saved recipes will not be lost).
- Do not cover or block any opening on the device.
- Do not use the oven outdoors.
- Do not store food inside the oven when it is not in operation.
- When activating the oven circuit breaker, wait 10 seconds to switch on the equipment.

Impingement Technology

- This oven uses high-speed forced air convection to heat food more quickly than conventional methods.
- The figure below illustrates the steps involved in cooking.



1. The Impingement Heater transfers thermal energy to the circulating air.
2. The Blower Motor circulates air at a high speed and envelops the food.
3. The circulating air goes through the Catalytic Filter where the grease-laden vapors are broken down.
4. The IR Heater helps the heat transfer within the chamber.

Operation

- **NOTE:** After installation, choose your preferred language. See page 24 for details.

PREHEATING

1. Turn the oven on.
2. Choose between Preheating Temperature 1 and Preheating Temperature 2 (Fig. 1).
3. The screen will show CURRENT and PROGRAMMED temperature and a bar indicating the time until the unit is preheated (Fig. 2).

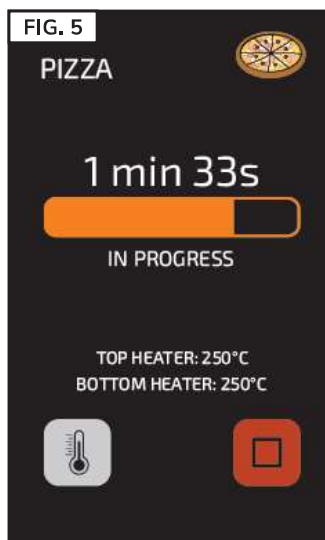
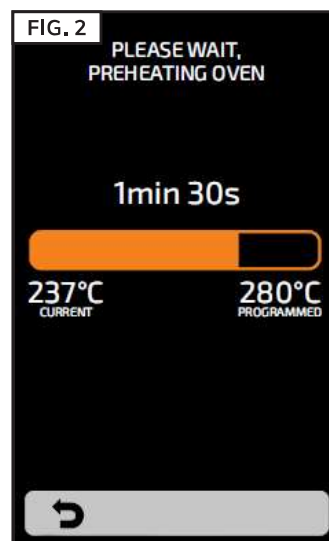
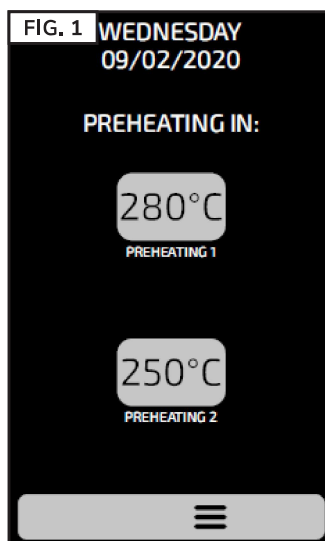
NOTE: The timer is only initiated when the CURRENT temperature reaches the PROGRAMMED temperature. This is to ensure the oven chamber's temperature is consistent throughout.

EXECUTING A RECIPE

- **CAUTION:** Ensure food is inside the cooking cavity BEFORE starting a recipe. Otherwise it may cause damage to the unit.
- **NOTE:** For the following instructions to function correctly, recipes must be programmed or uploaded beforehand. See page 17 for more information.

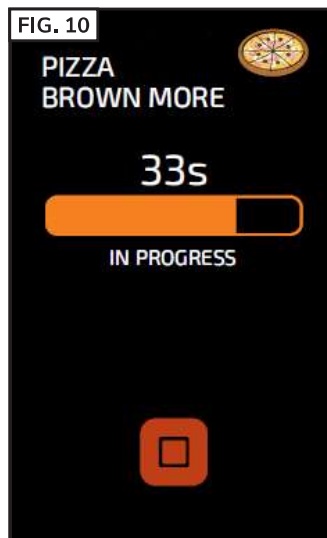
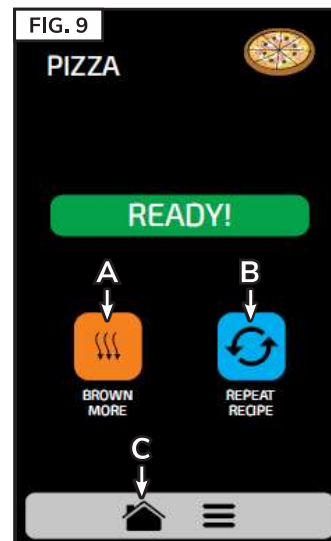
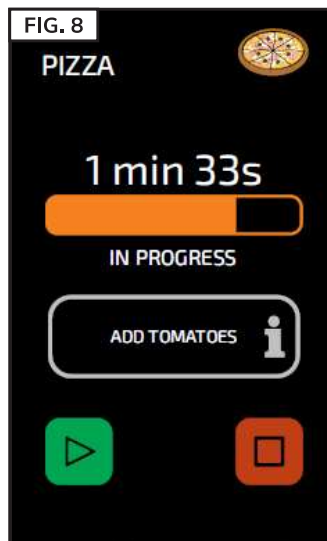
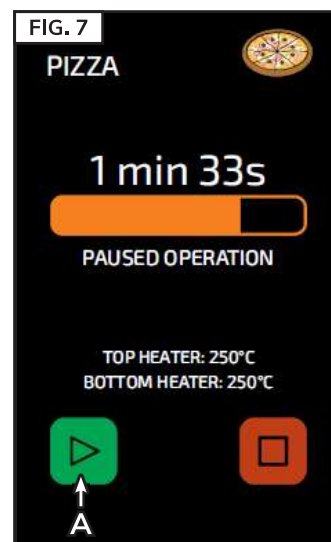
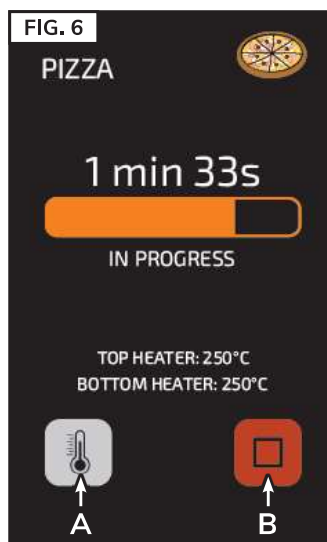
1. Preheat the oven as detailed above.
2. Select the desired group icon (Fig. 3). Slide the screens left and right using your finger to move between the group screens.
3. The recipes of the selected group will be displayed (Fig. 4). Select the desired recipe.
NOTE: To return to the Groups screen, push the Home button (Fig. 4A).
NOTE: To access the next page of recipes, slide the screen to the right for the next page, left for previous.
4. The recipe will begin execution immediately. The screen will show the group name, recipe name, operation status (in progress or paused), and the remaining time for the recipe to complete (Fig. 5).

Continued on next page.



5. You can verify the temperature of the TOP HEATER and the BOTTOM heater by pressing the Thermometer button (Fig. 6A).
6. If you wish to cancel the execution of the recipe, push the STOP button (Fig. 6B).
7. If the equipment door is opened, the operation will be paused. To resume, close the door and press the START button (Fig. 7A).
8. If additional information has been added between steps, the operation will be paused and the information will be presented on the screen (Fig. 8). Press the START button to resume operation.
9. When the recipe is completed, the READY! screen will be displayed (Fig. 9). If the product is cooked as desired, it can be removed and served.
10. If the product needs more cook time, press the Brown More button (Fig. 9A). This will activate the hot air only during an amount of time programmed into the recipe (Fig. 10).
11. If you would like to repeat the recipe, press the Repeat Recipe button (Fig. 9B).
12. To return to the main menu, hit the Home button (Fig. 9C).

NOTE: The above settings can be adjusted or disabled when programming the recipe. See page 17 for more information.

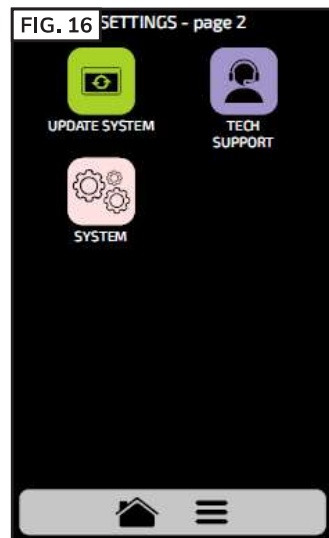
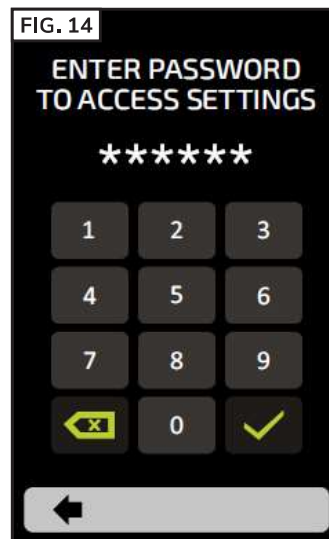
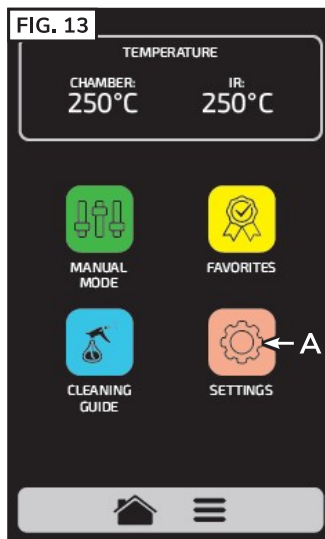


ACCESSING THE OPTIONS

1. The Options menu can be accessed at any time by pressing the Options button (Fig. 11A).
2. This screen shows a variety of options that can be adjusted:
 - Temperature in the Chamber
 - Favorites (see page 27)
 - Manual Mode (see page 27)
 - Cleaning Guide (see page 28)
 - Settings (see below)
3. Press the Home button (Fig. 11B) once to return to the Groups screen.
4. Press the Return button to return to the Preheating Temperature selection screen. (Fig. 12A)

USER SETTINGS

1. In the Options menu, click the Settings icon to access User Settings (Fig. 13A).
2. A prompt for password will display (Fig. 14). The default password is 456789, this can be changed (see page 25).
3. The User Settings screen is composed of 11 items (Fig. 15). Slide the screen to the right to access the next Options screen (Fig. 16). These items are further detailed in the following section.



USER SETTINGS: EDIT GROUPS

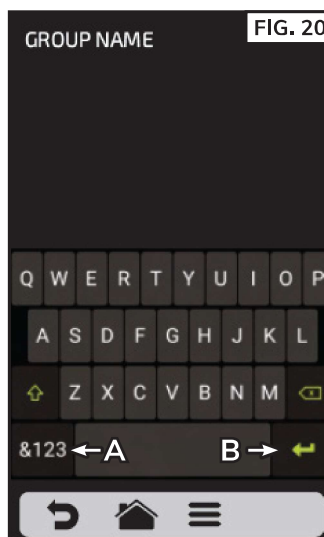
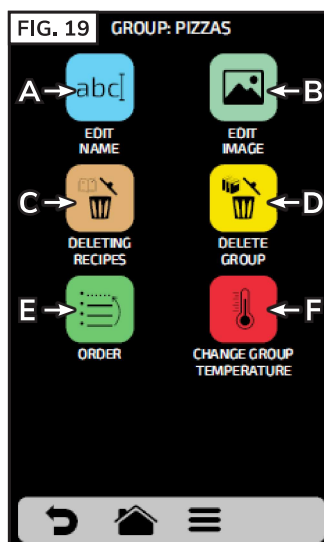
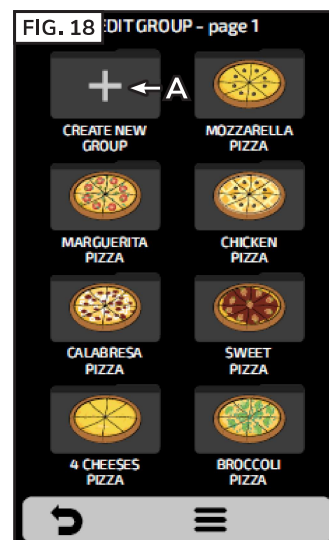
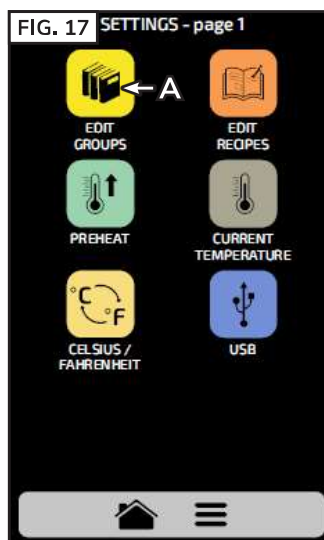
NOTE: The oven has two preheating groups (Fig. 1, page 11). Recipes can be assigned to either Group 1 or Group 2. They will only be available when their assigned preheating group is selected.

1. Touch the Edit Groups icon (Fig. 17A) to bring up the Edit Groups screen (Fig. 18).
2. This screen allows you to either Create New Group (Fig. 18A) or edit an existing group. Slide the screen to the right or left to access additional pages of groups.
3. When an existing group or new group is selected, the following options will be available (Fig. 19):
 - A. **Edit Name:** Changes the group's name. You may use letters, numbers, or special characters.
 - B. **Edit Image:** Changes the image for the group icon.
 - C. **Deleting Recipes:** Deletes the previously selected recipe(s).
 - D. **Delete Group:** Deletes all the information of the selected group, including the recipes.
 - E. **Order:** Changes the order in which the group appears among the existing groups.
 - F. **Change Group Temperature:** Changes the preheating temperature group.

EDIT NAME

1. Select the Edit Name icon (Fig. 19A).
2. Enter the name you would like for the group.

NOTE: You can toggle between letters and numbers/special characters by hitting %123 (Fig. 20A).
3. Hit the Arrow key (Fig. 20B) to save the name and return to the Options screen.



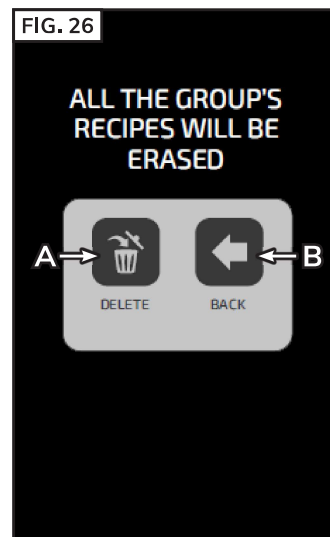
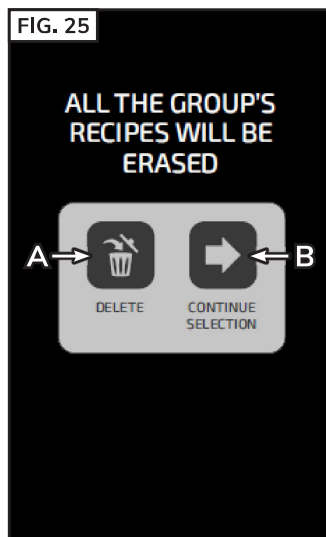
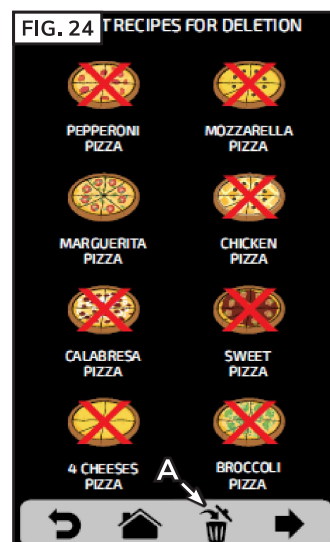
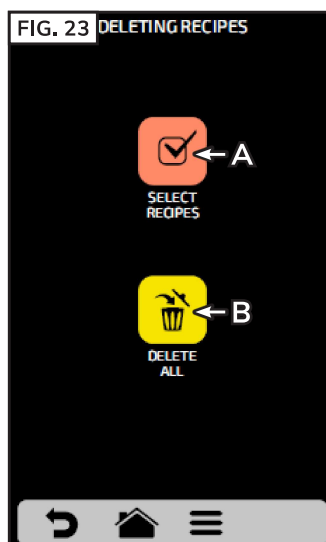
EDIT IMAGE

1. Select the Edit Image icon (Fig. 19B).
2. A screen with a library of images will be presented (Fig. 21). Slide the screen left and right to view additional pages of options.
3. You may also select the option to make the icon be the first letter of the group name (Fig. 21A).
For Example: If your group is named PIZZA, the letter P will be the group's icon (Fig. 22).



DELETING RECIPES

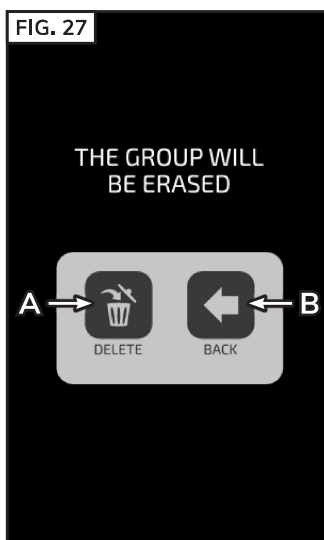
1. Select the Deleting Recipes icon (Fig. 19C).
2. To delete specific recipes, press the Select Recipes icon (Fig. 23A).
3. Press the recipe(s) you desire to delete. An X will appear over those you have selected (Fig. 24).
4. Once you have them all selected, click the trash can to delete (Fig. 24A).
5. To confirm the deletion of the selected recipes press the Delete key (Fig. 25A). If you would like to add additional recipes or return to the selection screen, press the Continue Selection key (Fig. 25B).
6. To delete all recipes: Press the Delete All icon (Fig. 23B).
7. To confirm the deletion of all recipes, press the Delete key (Fig. 26A). If you would not like to delete all recipes and return to the previous screen, hit the Back key (Fig. 26B).



DELETE GROUP

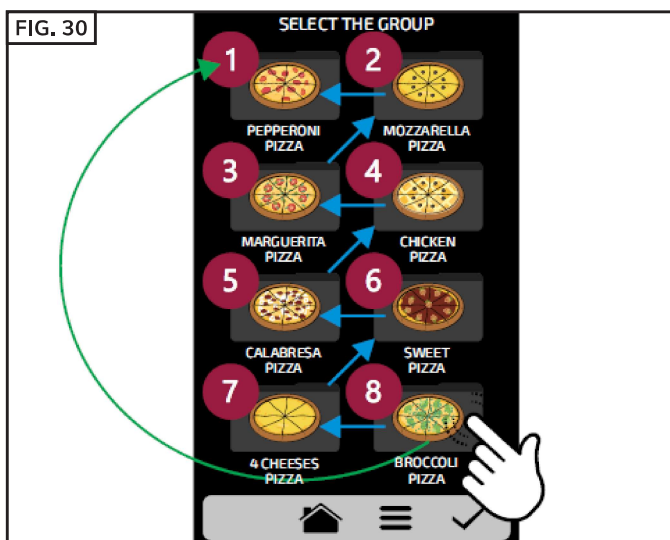
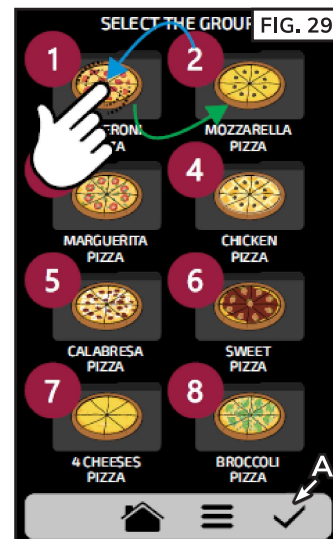
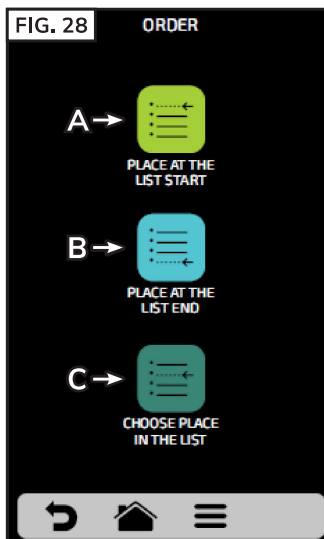
CAUTION: This option will delete ALL information referring to the group (recipes, steps, and other information). If a backup is not performed (page 22, USB Options), it will be impossible to recover this information.

1. Select the Delete Group icon (Fig. 19D).
2. Select the group you'd like to delete.
3. To confirm the deletion of the group, press the Delete key (Fig. 27A). If you would not like to delete the group and return to the previous screen, hit the Back key (Fig. 27B).



ORDER

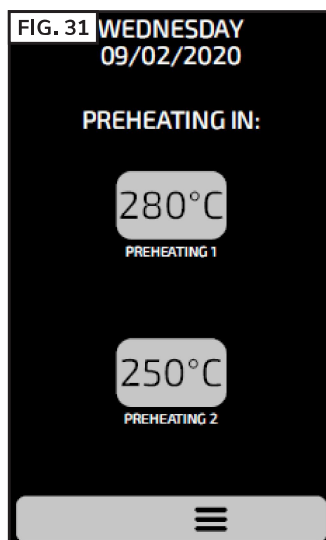
1. Select the Order icon (Fig. 19E).
2. You will be presented with three options (Fig. 28):
 - A. **Place at the List Start:** The group is moved to the beginning of the groups list.
 - B. **Place at the List End:** The group is moved to the end of the groups list.
 - C. **Choose Place in the List:** The operator will be directed to the Groups screen to choose desired location.
3. When choosing a specific place in the list, click on the group and slide it to the desired position. The icons will rearrange themselves based on how the list is changed.
 - If the substitution is done horizontally (1-2, 3-4, 5-6, or 7-8), the two groups in question will change position without changing the order of the other groups (Fig. 29).
 - If the substitution is done randomly (Fig. 30), once the new position is selected, the groups will be ordered sequentially (1, 2, 3, 4, 5, 6, 7, and 8).
4. Press the Check icon to save the change (Fig. 29A).



CHANGE GROUP TEMPERATURE

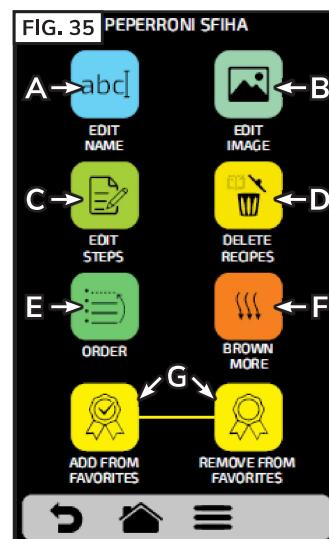
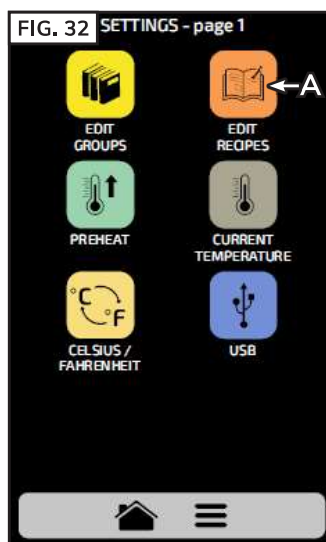
NOTE: Recipes set in group 1 will only be available when running Preheating 1 and the same applies to group 2.

1. Select the Change Group Temperature icon (Fig. 19F).
2. Choose the desired preheating temperature for the selected group (Fig. 31).



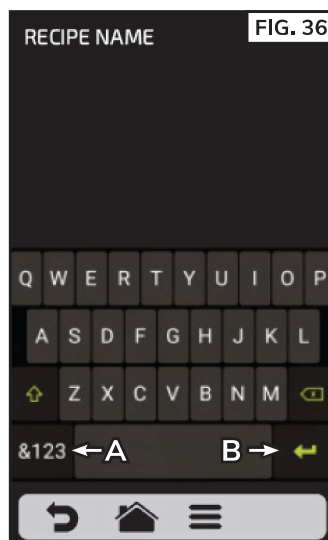
USER SETTINGS: EDIT RECIPES

1. Select the Edit Recipes icon (Fig. 32A).
2. Choose the group that you wish to change. Slide the screen left and right to view additional pages of options (Fig. 33).
3. Once the group is selected, you can choose to Create New Recipe (Fig. 34A) or select any of the existing recipes to edit (Fig. 34).
4. The available options for editing an existing recipe or creating a new recipe will be displayed (Fig. 35):
 - Edit Name:** Changes the recipe's name. You may use letters, numbers, or special characters.
 - Edit Image:** Changes the image for the recipe icon.
 - Edit Steps:** Accesses the options for editing the steps of the selected recipe.
 - Delete Recipes:** Deletes all the information of the selected recipe, including the steps.
 - Order:** Changes the order in which the recipe appears among the other recipes in the group.
 - Brown More:** Changes the time of the Brown More function.
 - Add/Remove from Favorites:** Adds or removes the recipe to/from the Favorites list.



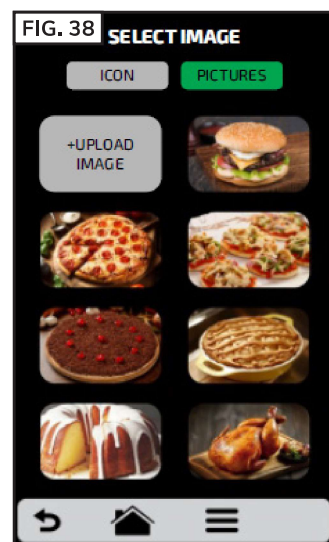
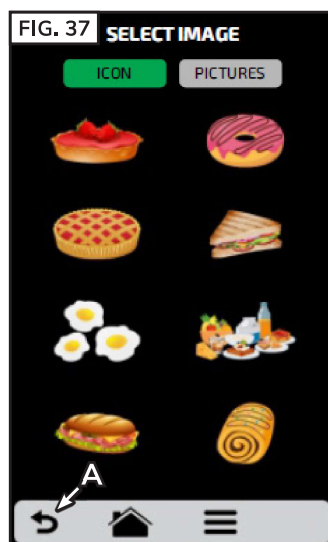
EDIT NAME

1. Select the Edit Name icon (Fig. 35A).
2. Enter the name you would like for the group.
NOTE: You can toggle between letters and numbers/special characters by hitting %123 (Fig. 36A).
3. Hit the Arrow key (Fig. 36B) to save the name and return to the Options screen.



EDIT IMAGE

1. Select the Edit Image icon (Fig. 35B).
2. A screen with a library of images will be presented, you can choose between Icons (stylized food images, Fig. 37) or Pictures (real food images, Fig. 38).
3. Slide the screen left or right to see additional pages of options.
4. The First Character option (Fig. 39A) can be selected to make the icon be the first letter of the recipe name.
For Example: If your recipe is named PIZZA, the letter P will be the group's icon (Fig. 40).
5. Use the Return key (Fig. 37A) to return to the Recipe Editing Options screen.

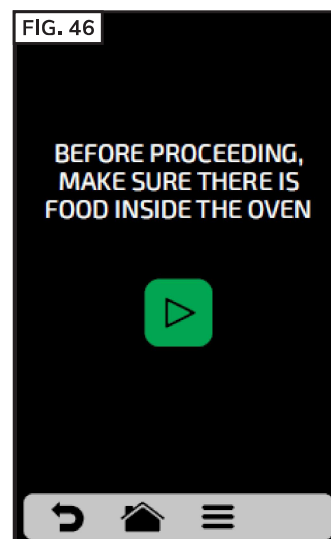
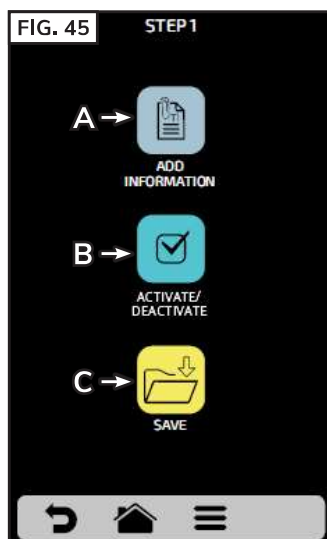
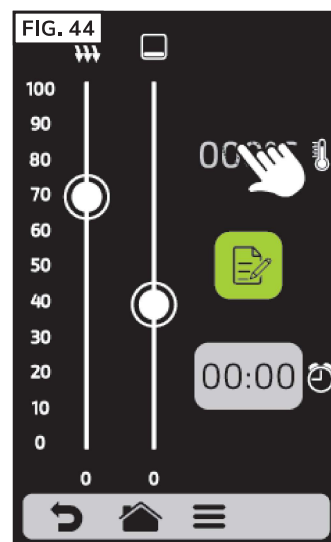
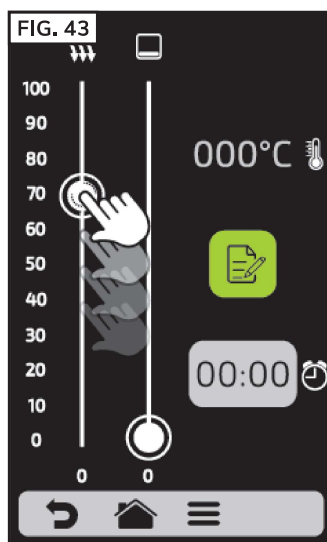
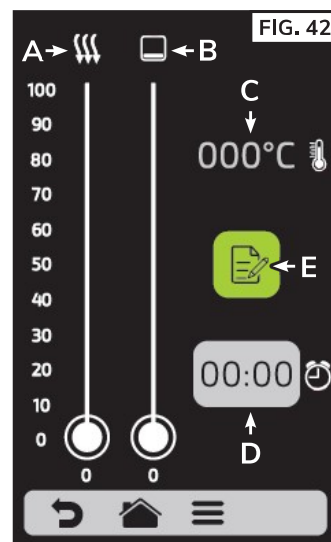
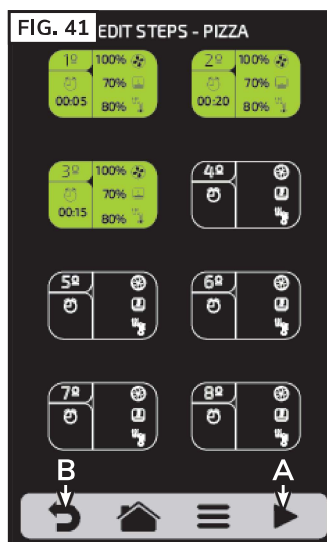


EDIT STEPS

- Every recipe supports up to 8 steps.
 - The active steps will appear in green on the Edit screen, others will be transparent.
1. Select the step you wish to edit (Fig. 41).
 2. For each step, it is necessary to select (Fig. 42):
 - A. Speed of Hot Air Fan (0-100).
 - B. Strength of Lower Infrared Heater (0-100).
 - C. Temperature (°F/°C).
 - D. Cooking Time (min:sec).
 - E. Additional Step Parameters.
 3. To change the speed of the hot air fan and strength of the lower infrared heater, use the sliders under each icon (Fig. 43).
 4. To change the temperature and cooking speed, click the box (Fig. 44). A keyboard will appear to enter the desired amounts. Click the Check icon to save and return to the Edit screen.
 5. To adjust the additional step parameters, press the Step Parameters icon (Fig. 42E).
 6. A menu will show these options (Fig. 45):
 - A. **Add Information:** Text that will be displayed at the end of a step during the execution of a recipe.
For Example: Add Mushrooms.
 - B. **Activate/Deactivate:** Enable or disable the step. When a step is deactivated, it is not deleted, it only remains hidden. The recipe will only execute activated steps.

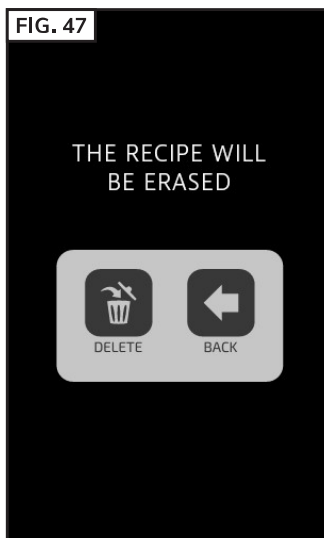
NOTE: To delete a step, you must set the time parameter to 00:00.

 - C. **Save:** Press to save and return to the Edit Steps screen.
7. To test the steps, ensure there is food inside the oven cavity and press the Play icon (Fig. 41A). Hit the Play button on the menu to execute the steps (Fig. 46).
8. Press the Return icon (Fig. 41B) to return to recipe editing options.



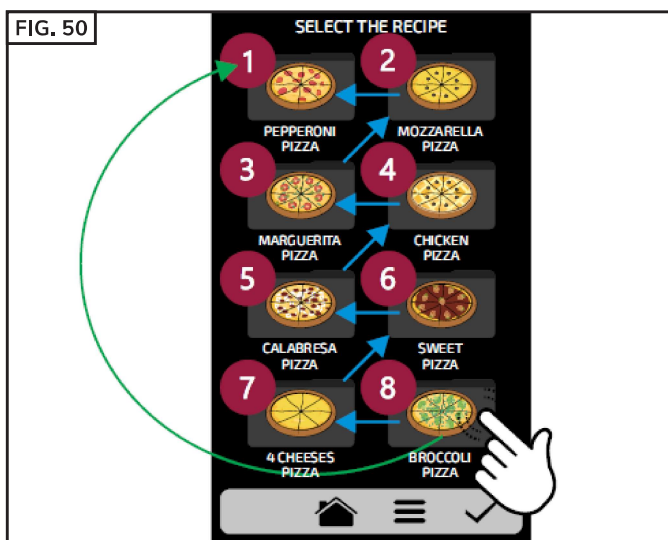
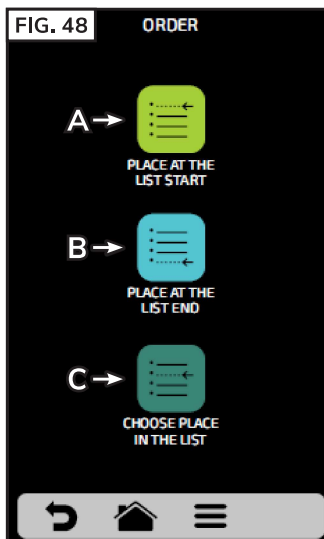
DELETE RECIPES

1. Select the Delete Recipes icon (Fig. 35D).
2. Press the Delete key to confirm or Back key to return to the Edit Recipes menu (Fig. 47).



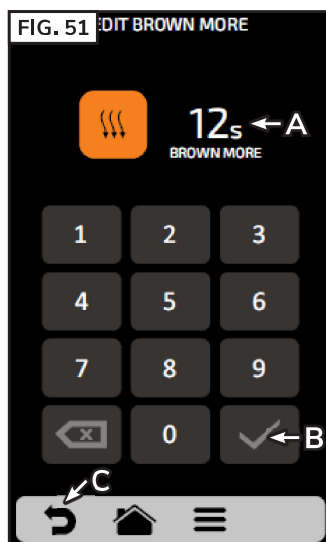
ORDER

1. Select the Order icon (Fig. 35E).
2. You will be presented with three options (Fig. 48):
 - A. **Place at the List Start:** The group is moved to the beginning of the groups list.
 - B. **Place at the List End:** The group is moved to the end of the groups list.
 - C. **Choose Place in the List:** The operator will be directed to the Groups screen to choose desired location.
3. When choosing a specific place in the list, click on the group and slide it to the desired position. The icons will rearrange themselves based on how the list is changed.
 - If the substitution is done horizontally (1-2, 3-4, 5-6, or 7-8), the two groups in question will change position without changing the order of the other groups (Fig. 49).
 - If the substitution is done randomly (Fig. 50), once the new position is selected, the groups will be ordered sequentially (1, 2, 3, 4, 5, 6, 7, and 8).
4. Press the Check icon to save the change (Fig. 49A).



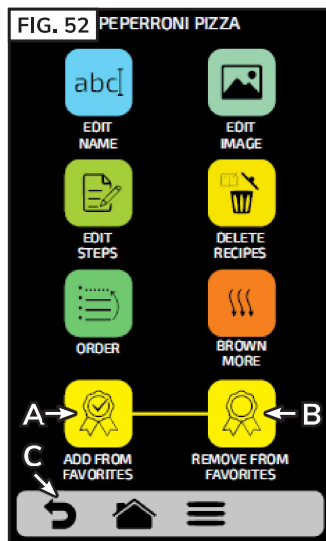
EDIT BROWN MORE

- The Brown More function is defined by each recipe and is not a fixed value for all. The user may define the time desired for each recipe individually.
 - The Brown More function only activates the hot air fan.
1. Select the Brown More icon (Fig. 35F).
 2. Set the time by pressing the time box (Fig. 51A) and entering a value with the keypad.
 3. Press the Check key (Fig. 51B) to save the time and return to the previous screen.
 4. Press the Return key (Fig. 51C) to return to the Edit Recipes menu.



ADD/REMOVE FROM FAVORITES

- The Favorites menu can be accessed through the Options screen in the fixed menu bar.
 - The Favorites menu is explained in more detail on page 27.
1. To add a recipe to favorites, click the Add From Favorites icon (Fig. 52A). A small ribbon label will be added in the upper left corner of the recipe icon (Fig. 53).
 2. To remove a recipe from favorites, click the Remove from Favorites icon (Fig. 52B). The ribbon will disappear from the icon and the recipe will be removed from the Favorites list.
 3. Use the Return key (Fig. 52C) to return to the previous screen.

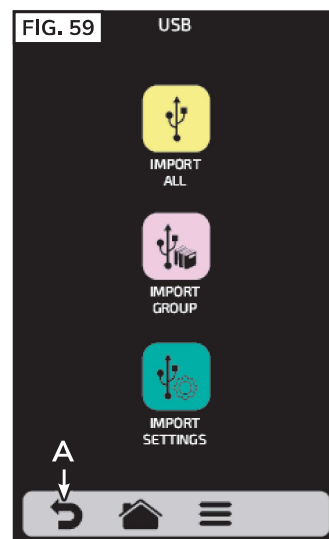
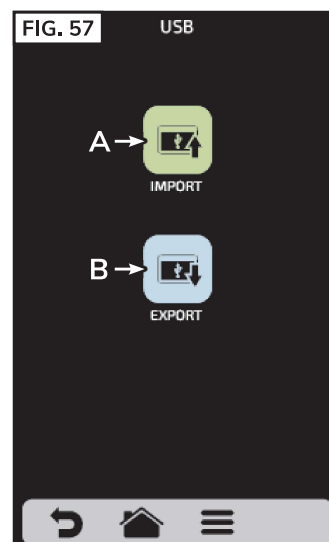
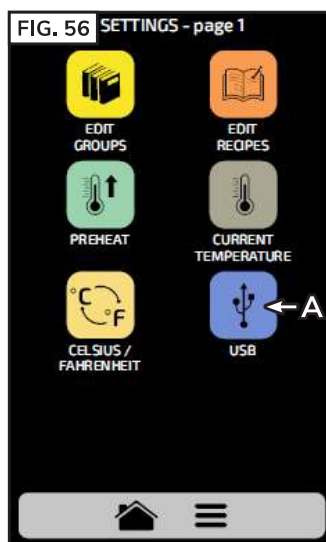
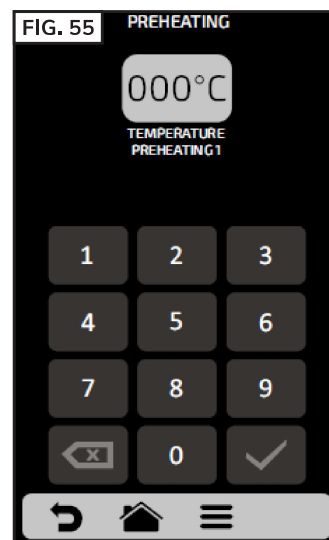
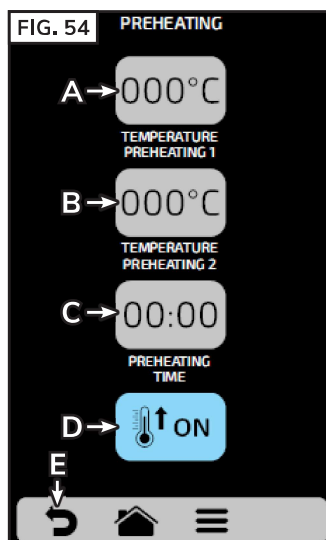


USER SETTINGS: PREHEAT

- The editable parameters in Preheat are (Fig. 54):
 - Temperature Preheat 1** (°F/°C).
 - Temperature Preheat 2** (°F/°C).
 - Preheat Time** (min:sec): Define the time of the stopwatch on the Preheating screen.
- The Preheat 2 key (Fig. 54D) enables (blue)/disables (gray) Temperature Preheat 2. When disabled, all settings related to Preheat 2 are hidden.
- To edit the values, click the box you wish to edit and use the keypad to enter a value (Fig. 55). Click the Check icon to save.
- Press the Return key to return to the User Settings menu (Fig. 54E).

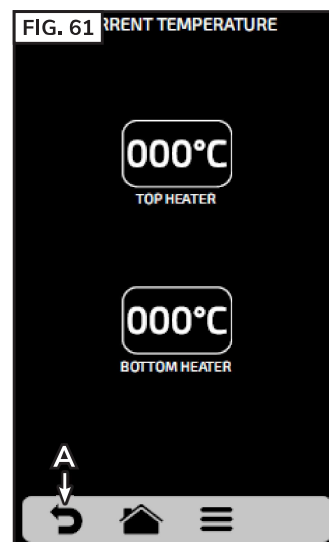
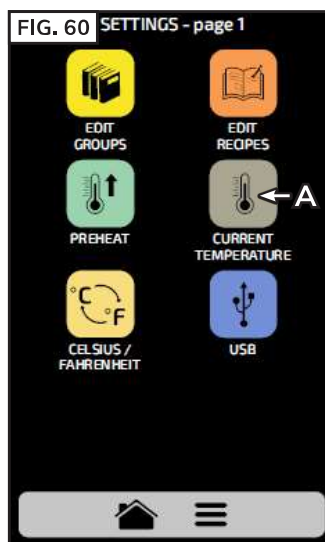
USER SETTINGS: USB

- Press the USB icon (Fig. 56A).
- The functions available in USB are (Fig. 57):
 - Import.**
 - Export.**
- When selecting one of the functions, the message "Insert the pen drive and wait for recognition" will appear. The USB drive can be inserted on the side of the machine as shown (Fig. 58).
- After recognition, the user will be taken to the function options previously chosen (Fig. 59):
 - Import All, Import Group, or Import Settings.
 - Export All, Export Group, or Export Settings.
- In case of error, the following message will be displayed: "There was an error during the Import/Export. Please remove USB disk and restart process."
- Use the Return key to return to the previous menu (Fig. 59A).



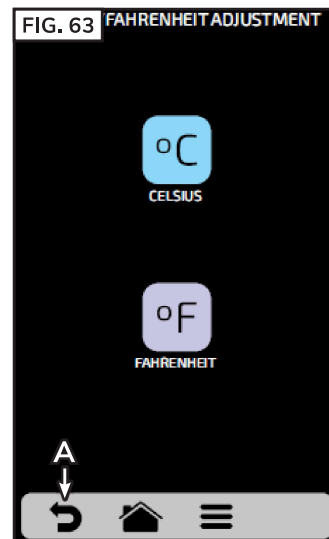
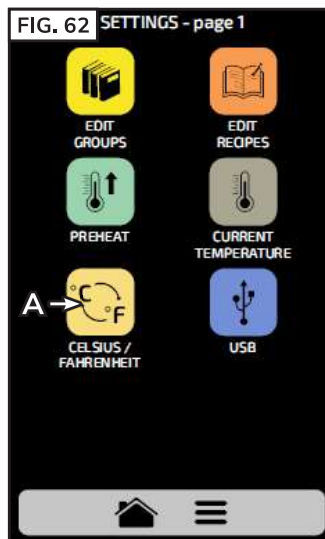
USER SETTINGS: CURRENT TEMPERATURE

1. Press the Current Temperature icon (Fig. 60A).
2. This screen (Fig. 61) is only informative. In this screen, it is possible to verify the temperature of the top and bottom heating elements.
3. Use the Return key to return to the previous menu (Fig. 61A).



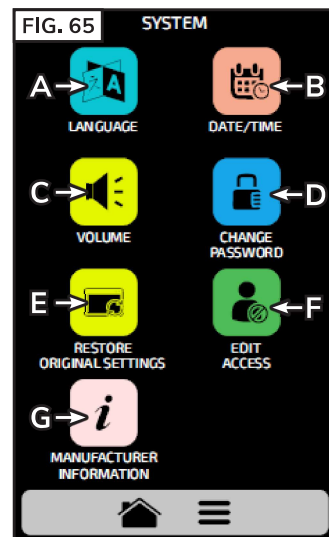
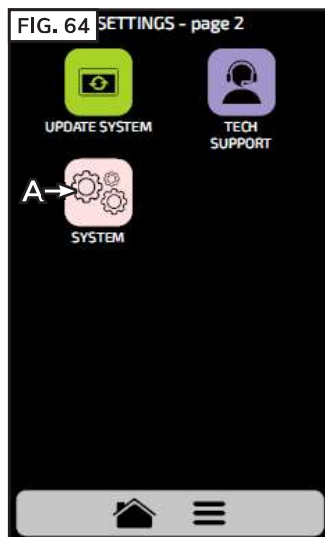
USER SETTINGS: CELSIUS/FAHRENHEIT

1. Press the Celsius/Fahrenheit key (Fig. 62A).
2. Press the key for the temperature format you wish to use (Fig. 63).
3. Use the Return key to return to the previous menu (Fig. 63A).



USER SETTINGS: SYSTEM

1. Press the System key (Fig. 64A).
2. The menu will feature 7 items which will be detailed further on the following pages (Fig. 65).



SYSTEM: LANGUAGE

1. Select the Language icon (Fig. 65A).
2. Choose your desired language from the list in the menu (Fig. 66). The screen can be slid left and right to explore additional language options.
3. Hit the Return key to return to the System Settings menu.



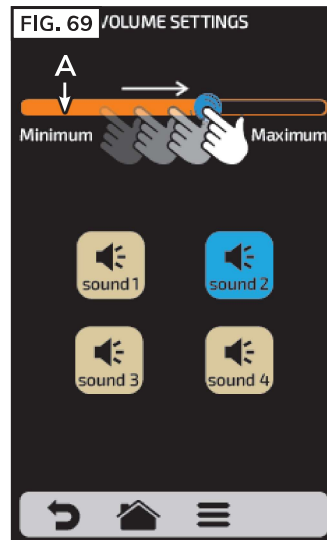
SYSTEM: DATE/TIME ADJUSTMENT

1. Select the Date/Time Adjustment icon (Fig. 65B).
2. To edit the date, click the Calendar icon (Fig. 67A), and use the keypad to enter the date.
3. To edit the time, click the Time icon (Fig. 67B), and use the keypad to enter the time.
4. To adjust the time format, click the Change the Format icon (Fig. 67C).
5. Choose the date format you would like to use:
 - **EUR:** DD/MM/YYYY.
 - **USA:** MM/DD/YYYY.
 - **ISO:** YYYY/MM/DD.
6. Choose the time format you would like to use:
 - **AM/PM:** 12H format.
 - **12H/24H:** 24H format.
7. Hit OK (Fig. 68A) to save your selections.
8. Hit the Return key to return to the System Settings menu.






SYSTEM: VOLUME

1. Select the Volume icon (Fig. 65C).
2. There are 4 sound options to choose from (Fig. 69).
3. These options can be adjusted by pressing the box that you would like to change and using your finger to drag the volume bar (Fig. 69A) to the desired setting.
4. Hit the Return key to return to the System Settings menu.

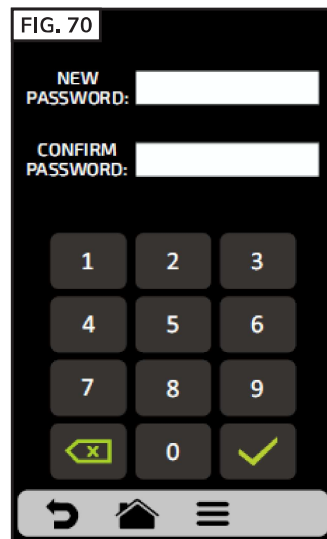


SOUND ALARMS

-  At the end of a recipe, the alarm will sound indicating the end of the operation.
-  If the oven door is open for more than 30 seconds, the alarm will sound to alert the user.
-  **CAUTION:** If the alarm signal sounds continuously, the equipment is malfunctioning. Turn off or disconnect from the power grid and check the instruction manual before operating.

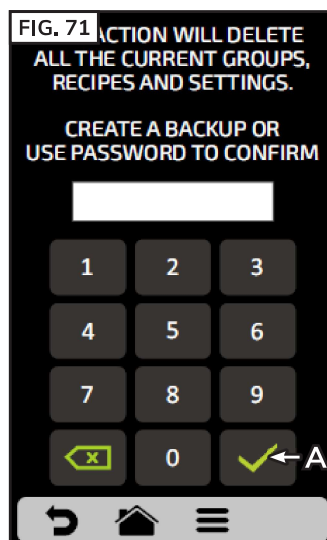
SYSTEM: CHANGE PASSWORD

1. Select the Change Password icon (Fig. 65D).
2. To change the user's password, use the keypad to type a new password in both the New Password and Confirm Password fields (Fig. 70).
3. Hit the Return key to return to the System Settings menu.



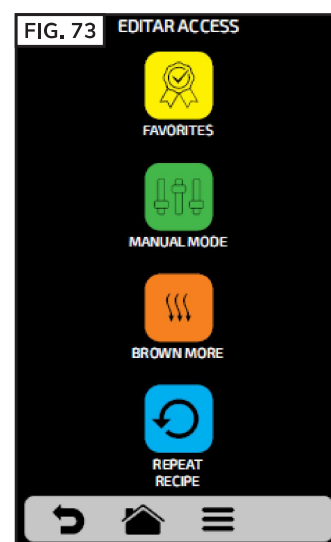
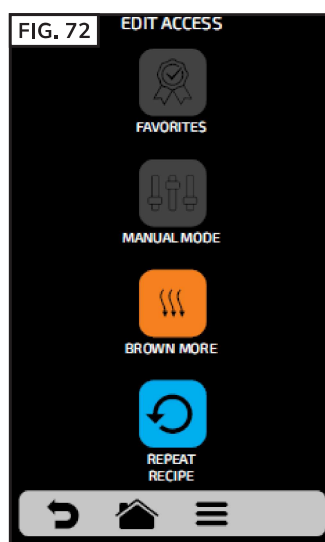
SYSTEM: RESTORE ORIGINAL SETTINGS

- **CAUTION:** Restore Original Settings will delete ALL groups, recipes (and their steps), and settings defined by the user and return the unit to its original settings. Make sure to create a backup through a USB before proceeding (page 22). **IT IS NOT POSSIBLE TO RECOVER THE INFORMATION.**
1. Select the Restore Original Settings icon (Fig. 65E).
 2. To delete all groups, recipes (and their steps), and settings defined by the user, enter the password into the field and press the Check icon (Fig. 71A).
 3. Hit the Return key to return to the System Settings menu.



SYSTEM: EDIT ACCESS

1. Select the Edit Access icon (Fig. 65F).
2. Edit Access allows you to block functions to an operator. Press any functions you want to lock and they will turn gray (Fig. 72).
3. Press again to enable them and they will gain color again (Fig. 73).
4. Hit the Return key to return to the System Settings menu.



SYSTEM: MANUFACTURER'S INFORMATION

1. Select the Manufacturer's Information icon (Fig. 65G).
2. This screen will display information on the Firmware Version, Serial, and Manufacturing Date.
3. Hit the Return key to return to the System Settings menu.

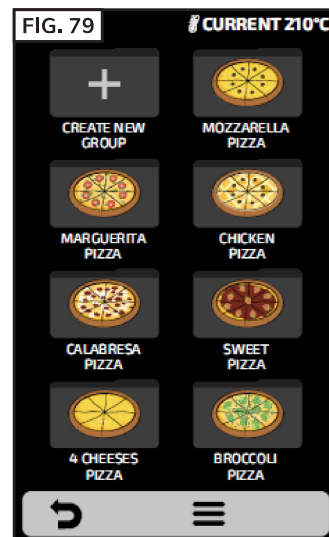
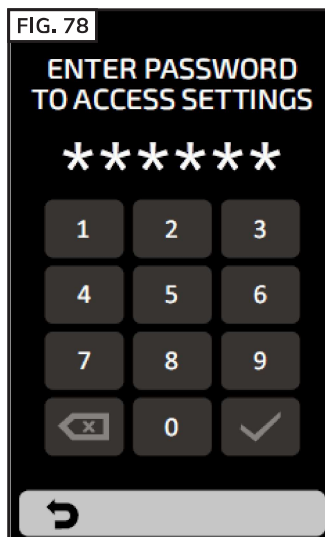
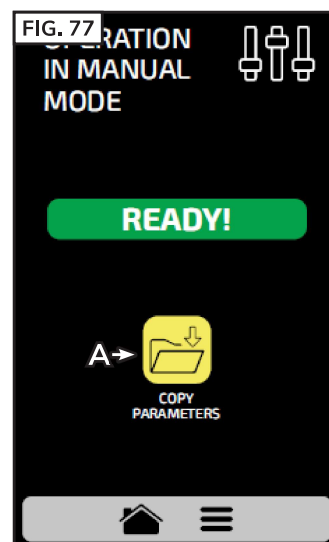
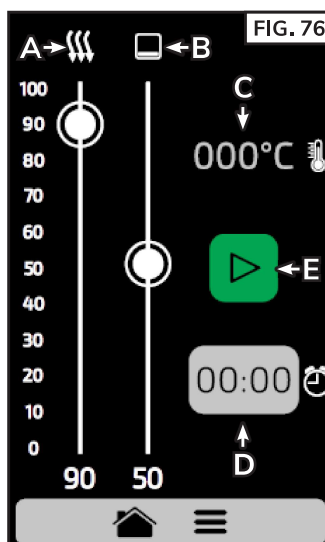
FAVORITES

- The Favorites screen functions as a shortcut in which you may allocate your primary and most used recipes. See how to add/remove recipes from this list on page 21.
- Select the Favorites icon (Fig. 74B) from the Options screen, accessed by hitting the Settings button on the fixed menu bar (Fig. 74C).
 - Browse favorited recipes by sliding the screen left and right (Fig. 75).
 - Click the recipe you would like to execute.



MANUAL MODE

- In Manual Mode, it is possible to set the parameters of a recipe, execute it, and, if the result of your test is approved at the end of the operation, transform it into a recipe.
- Select the Manual Mode icon (Fig. 74A) from the Options screen, accessed by hitting the Settings button on the fixed menu bar (Fig. 74C).
 - Set the parameters of (Fig. 76):
 - Speed of Hot Air Fan (0-100).
 - Strength of Lower Infrared Heater (0-100).
 - Temperature (°F/°C).
 - Cooking Time (min:sec).
 - Press the Start icon (Fig. 76E) to start operation in Manual Mode.
 - After the conclusion of the operation, the Copy Parameters icon (Fig. 77A) will be enabled. Press this icon to transport the parameters set in Manual Mode to a group/recipe.
 - Enter the password (Fig. 78) and you will be able to create a new group or allocate the newly created parameters to a new recipe in an already existing group (Fig. 79).
 - Set the name and image for the new recipe as well as its position inside the group.
 - If desired, set the other steps of the recipe and save.

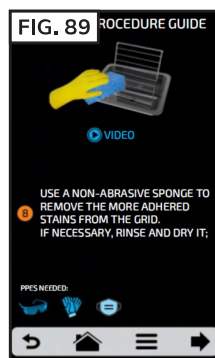
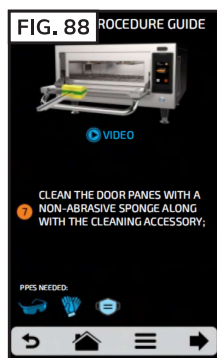
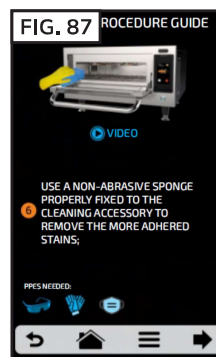
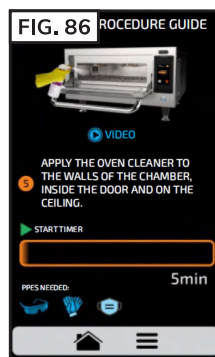
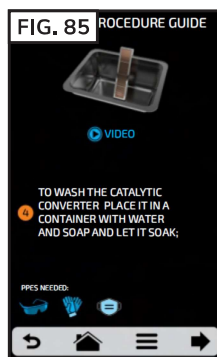
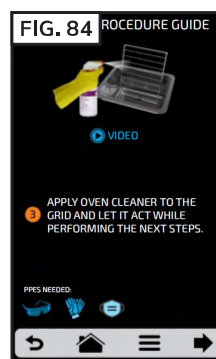
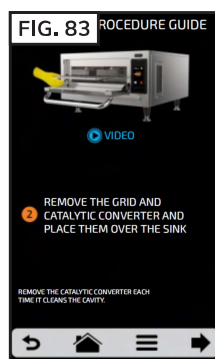
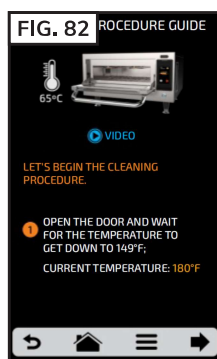
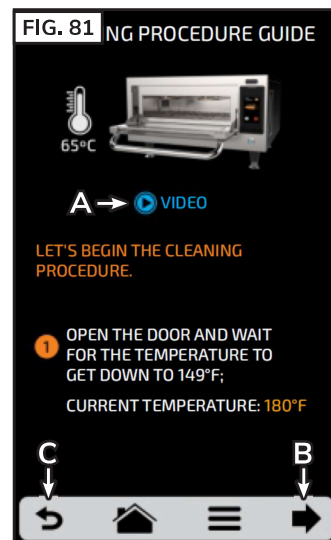
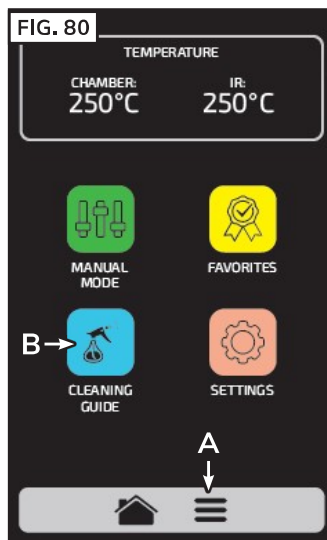


Cleaning

CLEANING PROCEDURE GUIDE

- In order to help in the cleaning of your oven, use the Cleaning Procedure Guide by accessing it through the Options screen. Click on the Options icon (Fig. 80A), press the Cleaning Guide button (Fig. 80B), and then follow the steps on screen carefully.
 - Each step includes the option to watch a video that teaches the user how to perform the cleaning by pressing the Video icon (Fig. 81A) on the screen.
 - To advance to the next step, press the Arrow key (Fig. 81B).
 - To return to the previous step, press the Return key (Fig. 81C).
- Open the door and wait for the temperature to get down to 149°F (Fig. 82).
 - Remove the cooking grid and catalytic converter. Place them over the sink (Fig. 83).
 - Apply oven cleaner to the grid and let it act while performing the next steps (Fig. 84).
 - To wash the catalytic converter, place it in a container with soap and water and let it soak (Fig. 85).
 - Apply the oven cleaner to the walls of the chamber, inside the door, and on the ceiling. Press Start Timer and allow the oven cleaner to act for the full 5 minutes (Fig. 86). Step 6 will start automatically when the timer expires.
 - Use a non-abrasive sponge to remove the more adhered stains (Fig. 87).
 - Clean the door panes with a non-abrasive sponge along with the cleaning accessory (Fig. 88). More information on glass cleaning on page 30.
 - Use a non-abrasive sponge to remove the more adhered stains from the grid. If necessary, rinse and dry it (Fig. 89).
 - Clean/rinse the cavity with a damp cloth to remove excess debris and oven cleaner (Fig. 90).

Continued on next page.

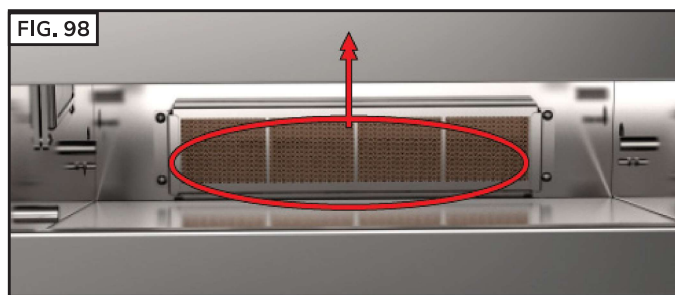


10. Dry the oven cavity with a towel (Fig. 91).
11. Attach a sponge to the cleaning tool and wrap it with a dry and soft towel. Slip it between the glass panes to remove possible spots (Fig. 92).
12. Apply vinegar all over the oven cavity and door and use a non-abrasive sponge to spread around the surfaces (Fig. 93).
13. Clean and rinse the cavity with a damp cloth to remove excess. Dry with a towel (Fig. 94).
14. Apply oven protector all over the cavity and oven door. Spread it out with a paper towel. No need to rinse (Fig. 95).
15. Attach the clean catalytic converter back to the equipment, making sure it is well fixed (Fig. 96).
16. Reinstall the lower grid on the chamber, making sure it is in its correct position (Fig. 97).
17. Cleaning is finished.



CATALYTIC CONVERTER CLEANING GUIDE

1. To access the catalytic converter, remove the stone, the grid, and the removable lower tray from the oven.
2. Remove the catalytic converter with an upward movement (Fig. 98).
3. To sanitize correctly, soak the catalytic converter in warm water with a neutral detergent.
4. After 15 minutes in the solution, rinse well and reinstall.



AIR FILTER MAINTENANCE GUIDE

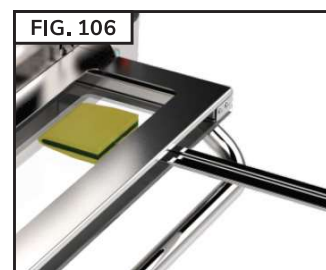
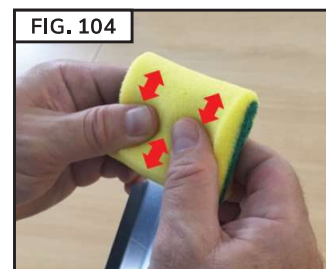
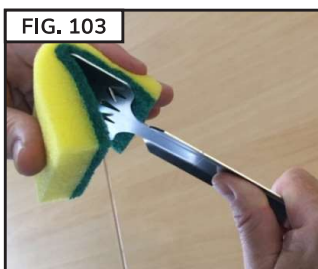
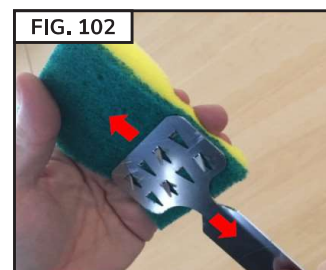
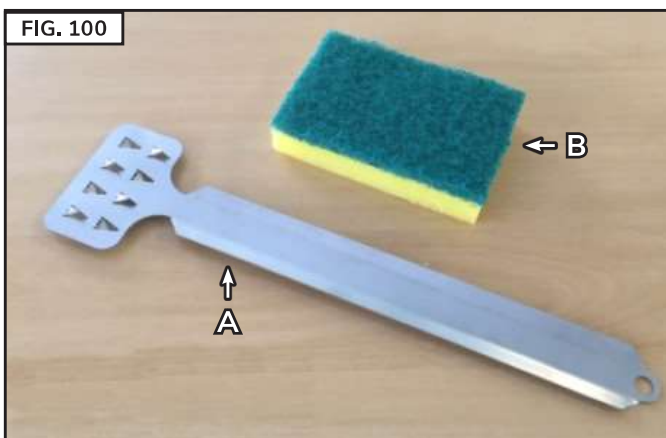
1. To access the air filter, pull it out on the side of the oven (Fig. 99).
2. Then remove the filter by moving it backwards (Fig. 99).
3. Replace air filter every 2 months.

NOTE: A 6-pack of replacement air filters is included with the unit. To purchase more air filters, visit WebstaurantStore.com.



DOOR GLASS CLEANING GUIDE

- In order to effectively clean between the glass panels of the door, a spatula (Fig. 100A) and sponge (Fig. 100B) should be used.
 - **CAUTION:** Spatula tips can be sharp. Use caution when using fingers near them.
 - **CAUTION:** ONLY use the soft side of the sponge on glass. Using the rougher surface will cause scratches.
1. Position the spatula on the bottom half of the coarsest side of the sponge (Fig. 101).
 2. Press the sponge on to the spatula surface and slide into position on the teeth (Fig. 102).
 3. Bend the sponge over to the other half of the sponge (Fig. 103).
 4. Carefully use your thumbs to move the sponge up and down until it fully grips the teeth of the spatula (Fig. 104).
 5. When the sponge is fully attached to the spatula, it can be used with a neutral detergent and warm water to clean inside the glass panes of the door (Fig. 105).
 6. Insert the spatula between the panes of glass to clean the surfaces (Fig. 106).



Troubleshooting

ALERTS AND ERRORS

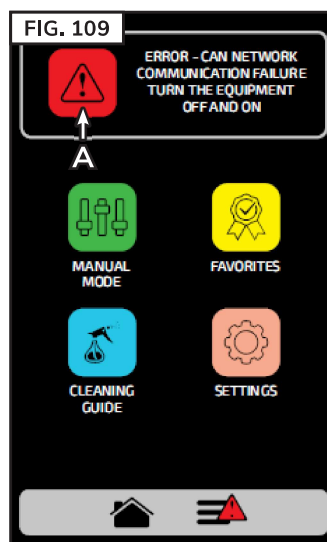
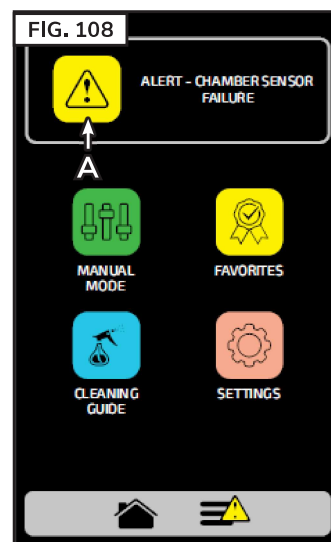
- This oven is programmed to signal any possible errors or alerts that may occur during operation.
- On the Options icon, a yellow ! icon will appear for alerts, and a red ! icon will appear for errors (Fig. 107A).

ALERTS

1. Click the Options icon with a yellow ! icon (Fig. 107A).
2. The Options screen will bring up the alert instead of the standard Options menu (Fig. 108). Press the Alert box (Fig. 108A) and instructions will appear.
3. Follow the instructions as they appear on screen.
4. After the instructions are followed, turn on the equipment.
5. If a fault persists, contact warranty service.

ERRORS

1. In case of several unsuccessful reset attempts, the alert will become an error (Fig. 109A), and it will be necessary to contact warranty service.
2. Refer to the table below to verify possible alerts and errors.



ALERTS AND ERRORS TABLE

COMPONENT	BECOMES ALERT WHEN:	BECOMES ERROR WHEN:	ERROR SOUND ALARM
Inverter	-	More than 10 attempts.	On
Chamber Sensor and IR	Only one inactive.	Both inactive.	On
Panel Temperature	From 149 - 176°F (65 - 80°C).	Exceeds 176°F (80°C) for 10 minutes.	On